

# TECHNOLOGY TRANSFER LICENSING OPPORTUNITIES



Fondazione IRCCS  
Ca' Granda  
Ospedale Maggiore  
Policlinico

Sistema Socio Sanitario



Regione  
Lombardia

## DAIRY PRODUCT FOR PATIENTS WITH REDUCED RENAL FUNCTION

IT1020190000001535



Applications:  
Nutrition of patients with reduced renal function or on dialysis.



Key benefits:  
- Possibility of eating cheese that is usually contraindicated in patients with reduced renal function.  
- Reduction of the absorption of phosphorus contained in other foods.



Offer:  
- Licensing out.



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## DAIRY PRODUCT FOR PATIENTS WITH REDUCED RENAL FUNCTION

### INVENTION

Diary products for patients with reduced renal function (particularly if on dialysis).

### BACKGROUND

Patients with kidney disease have several dietary limitations that make their diet unappealing with detrimental consequences as adherence to prescriptions, malnutrition and overall poor quality of life. Cheese, an important component of the Western diet, has high phosphorus content thus its consumption is generally restricted in patients with impaired renal function. Patients with chronic kidney disease represent about 9% of the general population\*. In conclusion, this dairy product may reduce dietary limitations of patients on RRT with significant benefits on: malnutrition, adherence to P binders prescription and ultimately to quality of life.

\*The Lancet vol. 395, issue 10225, p. 709-733, Feb 29, 2020 - Global, regional, and national burden of chronic kidney disease, 1990-2017: a systematic analysis for the Global Burden of Disease Study 2017

### TECHNOLOGY

Policlinico Hospital Researchers developed and tested a procedure to produce a special cheese in which milk is pre-added with  $\text{CaCO}_3$  to prevent the absorption of phosphorus contained in the cheese itself and in other foods. The cheese was then provided to a cohort of patients on dialysis to test its efficacy and palatability in comparison with a standard product. The mean increase (and sd) in serum phosphorus observed during the inter-dialysis period were as follows: standard product: 2.8 (0.85) mg/dL, Policlinico cheese 2.4 (0.61) mg/dL ( $p < 0.01$ ). All patients appreciated both products equally.

### INVENTORS

Gianluigi Ardissino, Antonio Groppelli.

### INTELLECTUAL PROPERTY RIGHTS

Patent application filed in Italy, France, Germany.

### OFFER

Licensing out.

### CONTACT

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